

The Star's Prize Anti-Fly Essays—V.

Why the House Fly Should Be Exterminated.

By Walter S. Smoot—Second Prize
For Children Between the Ages of 6 and 12.

The house fly is one of the swiftest and deadliest of modern germ carriers. Our own safety therefore, demands that we get rid of this insect which jeopardizes our health and lives.

He is the enemy of all places, that are

clean, sanitary, and well-kept. His favorite resorts are those houses which are uncleaned or especially unprotected. The fly, and especially this variety, is one of the most unclean of insects known. His diet usually consisting of decayed vegetable or animal matter and excrement. On his feet he frequently carries typhoid germs or the deadly bacteria bacilli. He alights upon our food, wipes his feet, and flies away. We dispose of the food and receive the germs of some one of these deadly diseases. In his breeding places of horse manure or decayed waste matter, he multiplies very rapidly, especially during the early summer months. One fly is usually the ancestor of thirteen generations in one summer. The number of eggs laid averages about one hundred and twenty for each fly. In five or six hours the eggs hatch into larvae. The larvae, which are white, pointed maggots, shed their skin twice and reach full growth in six or seven days. Then the outer skin hardens and the fly possesses its wings. In about ten days from the time the egg is deposited, he is ready to carry on his death-dealing commerce.

It is thus seen that the existence of the house fly is not only a pest to our comfort and an enemy to cleanliness, but that it is an actual menace to the lives of the inhabitants of a community or city. It is therefore as important to try to exterminate them as it is to isolate smallpox or any other contagion in order to prevent further infection.

FLIES UP 6,450 FEET

Lieut. Arnold Sets New Army
Altitude Record.

SECOND TRIP OF OVER MILE

Tricky Air Current Aids in Speedy
Climb.

CHANDLER TAKES JAUNT

Flits Over to Annapolis to See Ball
Game, Returning After
Dark.

Six thousand four hundred and fifty feet was the altitude record made by Lieut. H. H. Arnold in an aeroplane flight at College Park yesterday afternoon. This is the record for the army. It is the second time that Lieut. Arnold has gone over the mile. The first time was at the Annapolis camp last winter, when he made about 5,000 feet. Soon after the College Park camp was opened he went out for altitude, intending to do the mile, but he found when he came down and examined his barograph that he had missed it by about thirty feet.

The flight yesterday was eventless, except in its outcome. Lieut. Arnold was flying the Burgess-Wright, which is not supposed to be an especially good climbing machine. It was an excellent afternoon, but his progress upward was peculiar. The flight yesterday was eventless, except in its outcome. Lieut. Arnold was flying the Burgess-Wright, which is not supposed to be an especially good climbing machine. It was an excellent afternoon, but his progress upward was peculiar. The flight yesterday was eventless, except in its outcome. Lieut. Arnold was flying the Burgess-Wright, which is not supposed to be an especially good climbing machine. It was an excellent afternoon, but his progress upward was peculiar.

Wright Cites Danger.

The army officers at the park do not attempt many high flights, as there is no military necessity for flying over 3,000 feet and between 2,000 and 3,000 is the usual height for a cross-country flight. Lieut. Arnold happened to be one of the last of the army officers who talked to Wilbur Wright at Dayton, and, curiously enough, the question of altitude flying came up then. Wilbur discouraged the idea of very high flights and said it was not safe to fly over a mile on account of the effect the altitude had both on the machine and the aviator.

There was another record for the army established during the day, as Capt. Charles de Courcy, in charge of the camp, took the standard Wright machine and flew over to Annapolis to the Army-Navy base ball game.

He started about 1:30 o'clock and made an altitude of 3,000 feet before he straightened out for the cross-country flight. From the time he left the aviation field till he landed in Annapolis was just 18 minutes. He phoned back to the park that he had landed and said he would return as soon as the game was over. He started his return flight at 7:10, but had to fight a head wind and was fifty minutes making the return trip. It was after dark when he reached College Park, but a bonfire had been lighted and he was able to find the field and made a good landing.

Monkey New Mascot.

The enlisted men of the camp are the possessors of a new mascot. He is a Brazilian monkey, a very clean, brown, but rather truculent animal that answers to the name of Jack if he feels like answering at all, which is not his invariable rule. He was brought back from the south by C. A. Wells, formerly of the Rex Smith factory, who has come back to the park to open a clubhouse. Jack's long suit is bananas, and he can steal away two whole ones in his cheek pouches without stopping to eat.

All the aviators at the park camp are looking forward to water flying as soon as the new hydroplanes that have been ordered arrive or as soon as the machines now at the park can be converted. The aviators consider the chief of coast artillery and are anxious to get to work with the water aeroplanes as soon as possible.

ARMY—NAVY

Army Orders.

Capt. Edward D. Powers, Coast Artillery Corps, detailed in the quartermaster's department, will proceed to New London, Conn., for duty.

Leave of absence for two months and eighteen days, with permission to go beyond the sea, is granted Lieut. Col. George F. Downey, deputy paymaster General.

Capt. John W. Moore, 1st Cavalry, having been found by an army retelling board incapacitated for active service account of illness, is not incident thereto, has been retired.

Major Francis E. Lacey, Jr., infantry, is relieved from duty as chief of coast artillery of the organized militia.

Leave of absence for one month and fourteen days is granted First Lieut. George B. Foster, Jr., Medical Corps.

Brig. Gen. Robert K. Evans, general, will proceed to Mount Gretna, Pa., for the purpose of attending the officers' camp of instruction, Pennsylvania National Guard, June 2 to 7, 1912, and upon the completion of that duty will return to his proper station.

Major Francis E. Lacey, Jr., is assigned to the 10th Infantry.

Col. Frederick S. Strong, Coast Artillery Corps, will repair to this city for conference with the chief of coast artillery upon matters pertaining to the Coast Artillery School.

Private, Artillery, Raymond Nafey,

Hospital Corps, Walter Reed General Hospital, will be sent to the field medical supply depot, 21 M street northeast, this city, for duty.

Capt. Alfred W. Bjornstad, general staff, will proceed to Chicago for temporary duty.

Capt. William D. Forsyth, 5th Cavalry, is relieved from duty at the Mounted Service School, Fort Riley, Kans., and will join his regiment.

Lieut. Col. Henry I. Raymond, Medical Corps, is relieved from duty in the Philippines division, and will proceed to Honolulu, Hawaii territory, for duty.

Sergeant George E. Mason, Battery F, 3d Field Artillery, is relieved from duty with the organized militia of the state of Massachusetts and will proceed to Fort Myer, Va., for duty.

By direction of the President, and upon the applications of First Sergeant George Bohner, Company B, 17th Infantry, and of First Sergeant Philip Henderson, Company A, 29th Infantry, those soldiers will be placed upon the retired list.

Leave of absence for three months, with permission to go beyond the sea, is granted Lieut. Col. William F. Blauvelt, 10th Infantry.

Capt. William D. Davis, 5th Cavalry, is detailed to enter the class at the Army School of the Line at Fort Leavenworth, Kans.

Leave of absence for one month and seven days is granted Capt. Lucius C. Bennett, quartermaster.

Leave of absence for one month is granted Chaplain Laurence L. Denning, Coast Artillery Corps.

The leave of absence granted Lieut. Col. Henry L. Ripley, 2d Cavalry, is extended two months.

Naval Orders.

Commanders S. E. Moses and R. K. Crank and Lieut. Commanders E. P. Svars and Francis Martin have been commissioned.

Lieut. W. A. Hall, from Walke to Naval War College.

Lieut. (junior grade) D. P. Morrison to Walke.

Ensign R. R. Stewart, from Perry to Buffalo.

Ensign H. T. Smith, from Hopkins to Perry.

Ensigns C. E. Battle, Jr., and H. M. Branham, from North Carolina to Montgomery.

Ensign E. S. Moses to charge branch hydrographic office, New Orleans, La.

Midshipman M. M. Fenner to New Hampshire.

Passed Assistant Surgeon G. B. Whitmore, from Connecticut, wait orders.

Paymaster J. E. Hatch to navy yard, New York.

Naval Constructor William McIntee, from bureau of construction and repair, wait orders.

Assistant Naval Constructor H. C. Richardson, from navy yard, Philadelphia, to navy yard, Washington, D. C.

Assistant Civil Engineer G. A. Dunbar, from Bureau of Hydrographic and Geodetic Survey, Troy, N. Y., to naval station, Guantanamo, Cuba.

OPPOSES CUT IN FUNDS
FOR STATE DEPARTMENTDe Courcy May Says It Helped
Secure Contracts for His
Company.

De Courcy May, chairman of the board of directors of the New York Shipbuilding Company, has added his protest against the action of the House in reducing the appropriation for the State Department.

Mr. May's company is now at work upon some \$13,000,000 worth of battleships under contracts secured from the governments of the Argentine Republic and China, which, he says, he secured directly through the efforts of the State Department.

"We are scattering more than \$10,000,000 of South American gold in this country," he said, "in the construction of a battleship for the Argentine Republic. It is the biggest battleship ever laid down. The United States or England have no ship in their navies of its size. The Fore River Shipbuilding Company is constructing another ship of the same type for the Argentine navy. That means \$2,000,000 from another country to give work to American wage earners in these two shipyards; business to American steel mills and then again work for the men in the steel mills."

Competed With Others.

"We fought for a whole year for this contract in competition with the shipbuilders of France, England, Germany and other countries. I confess frankly that had it not been for the assistance given us by the State Department we never would have gotten the contract. It takes more than two years to build a ship of this size. Think of the work that means for the 8,000 and odd men employed in the two shipyards in which these Argentine battleships are building. Think of the work it gives to the men in the steel mills and other factories where we buy the materials for these ships.

"Then think of the \$34,000 saved to the government in the reduction of the State Department's appropriation. It is ridiculous. And the two contracts I mention are only a part, a very small part, of foreign dollars brought to the United States by the State Department. Such economy is suicidal. I know that the business men of this country feel now that, for the first time, they are getting a chance to secure foreign business. The work has gotten its first start and Congress wants to ruin the whole thing. The business men won't allow it if they can help it, and I shouldn't think myself that the laboring man would either, for here is one place where every one gains and no one loses."

MAYER & CO.

409 to 417 Seventh St.

Credit Privileges.

MAYER & CO.

409 to 417 Seventh St.

Credit Privileges.

Quality First.

Good quality is essential to every piece of furniture that enters our store. We stand behind every purchase—make good any cause for complaint that should arise—and cannot afford to sell anything we are not confident will please you.

We know good goods, at low prices, will insure a continuance of your patronage.

A "Thermatic" Cooker
Insures a Cool Kitchen

With a "Thermatic" Cooker it is not necessary to have a hot range, or even a lighted gas range, heating up your kitchen and the house while the meal is cooking. It confines all the heat in the cooker, does the work at a great saving of fuel and labor.

Food cannot burn or cook dry in a "Thermatic" Cooker. Roasts do not need basting, as all the moisture and flavor are retained by the cooker. All kinds of food cook more thoroughly, are more nourishing, and taste better when prepared with a "Thermatic" Cooker. And the heavy nickel-plated copper lining will never wear out from steam or rust.

The Meals Cook Without Watching

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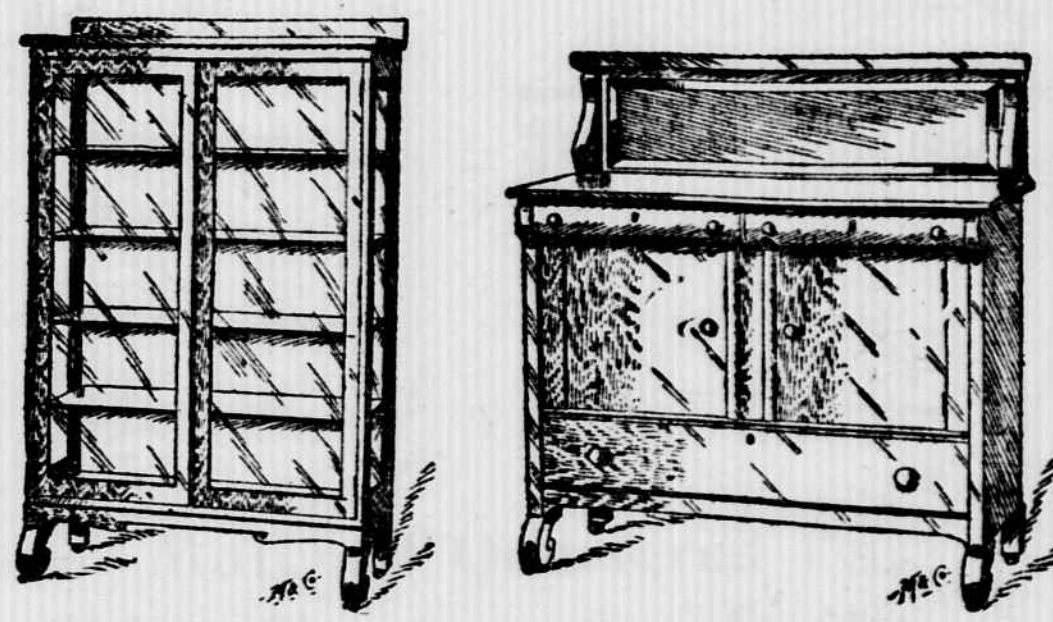
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Furnish the Home Comfortably
for the Hot Weather.

Make the kitchen, the porch and the lawn comfortable during the warm summer days. Our many labor-saving devices for the kitchen help keep the home cool—they do much of the kitchen work and add to the hours of leisure of the housewife.

Come in tomorrow and let us help add to your comfort this summer. Your selections may be charged if you desire.



Matched Quartered Oak
China Closet, Buffet,
\$25.95 \$38.75

Two beautiful matched dining room pieces, just like the above illustration. The china closet is colonial style, with four large shelves, double glass doors, glass ends, and one mirror in back. The buffet is solid quartered oak, with French plate mirror, lined drawer for silverware, double cupboard, large lower drawer and rounded colonial feet.

Hastings Dining Tables

This Solid Quartered Oak Hastings Table,

\$28.75

Solid Quartered Oak Hastings colonial style Dining Table, like the cut to the right. The top 41 inches in diameter, and is fitted with the Tyden top lock and Tyden leaf lock. It extends to six feet in length, and either half of the top may be immediately lifted off and as quickly replaced as desired.

Dining Chairs

This Quartered Oak Slip-
Seat Dining Chair,

\$2.45

Attractive Dining Chairs, like the illustration to the right. Made of quartered oak, with wide panels in back, French legs, claw feet, mortised box seats, and upholstered in heavy black imitation leather.



Buffets
This Quartered Oak
Buffet,
\$21.50

Attractive Buffet, like the cut to the left, in genuine quartered oak. Has heavy beveled French plate mirror, lined drawer for silverware, two other drawers, two cupboards, wood knob trimmings, and is nicely polished.

Sideboards

This Golden Oak Sideboard,

\$14.95

Attractive Golden Oak Sideboards, like the cut to the right. Have carved canopy tops, French plate-glass mirror, lined drawer for silverware, two other drawers, wood trimmings, two cupboards, and are nicely polished.

Fulton Go-Carts

"The World's Standard"

Durability, comfort and economy are to be found in Fulton Folding Go-Carts. They are large and roomy, built so that the smallest child can ride in them in comfort. They are light, strong and easily folded. The great range of patterns insures a Go-Cart to meet every requirement, no matter what price you care to pay.

This Fulton Folding
Go-Cart,
\$12.50

Other Folding Go-Carts,
\$6.00 to \$19.50

10% Discount on Accounts Closed in 30 Days.

Mayer & Co.
409-417 Seventh St.

"Leonard" Porcelain Refrigerators
Are Always Sweet and Clean

Dirt or germs cannot hide in the pure white interiors of "Leonard" Refrigerators. The smooth rounded corners are easily wiped clean with a dry rag. There are no cracks, no cement-filled joints that can afford lodging place for odors.

A Porcelain-lined "Leonard" Refrigerator costs but little more than the ordinary short-lived white-enamelled and galvanized iron refrigerators. Every day it is used it will save ice, and will soon have saved sufficiently to pay for itself. The real cost of a refrigerator is in the ice bill, and the lowest priced ones prove the most expensive.

Seamless Porcelain Lined
"Leonard" Refrigerators, \$22.25 up

50 Other Style
Refrigerators Up From \$5.75

Strong Iron Beds.

This Continuous Post
Iron Bed,

\$3.98

Heavy Continuous Post White Iron Bed, just like the cut to the right. Has posts one and a sixteenth inches in diameter, heavy fillers and hard baked white enamel. All sizes in stock. Special net price, tomorrow and Tuesday, \$3.98.

Guaranteed Brass Beds

This Massive Guaranteed
Brass Bed,

\$44.50

Very Heavy Brass Bed, like the cut to the left. Has posts that are each 2½ inches in diameter, heavy round top rods and fourteen fillers that are each one and one-half inches in diameter. Cannot be tarnished by alcohol, ammonia, water, perspiration or acids.

Children's High
Chairs

This Exact High Chair,

98c

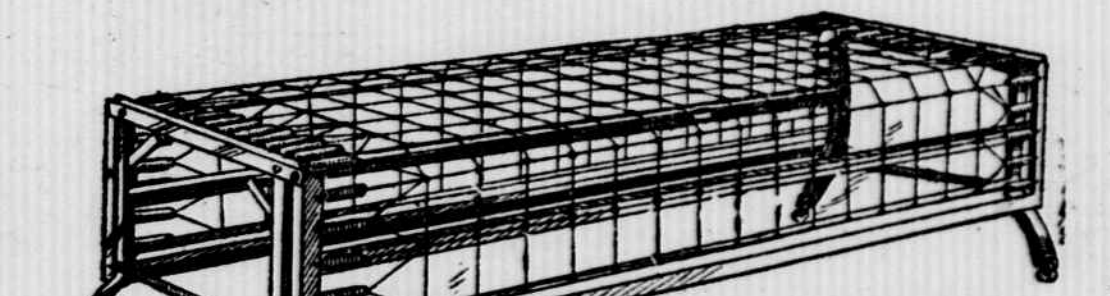
Attractive Golden Maple High Chairs, like the cut to the right. Have strong backs, braced rungs, lifting tray, and are nicely finished.

Dressers

This Solid Oak Dresser,

\$9.98

Attractive and Well Made Golden Oak Dressers, like the cut to the left. Have oval-shaped, beveled French plate mirrors, double tops to prevent warping, four drawers, wood trimmings, and are nicely polished.



This Strong Steel
Drop-Side Couch. \$1.75

Full Size Steel Drop-side Couch, like the above illustration. Made on heavy angle iron frame, with large coiled helical springs on each end, removable casters, best National link fabric and bronze finish. Special net price tomorrow and Tuesday, \$1.75.